

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

Claim 1 (currently amended) A process for the preparation of a protein hydrolysate from soy flour, said process consisting of the steps of:

- a. hydrolyzing an aqueous slurry of defatted soy flour containing 6 - 30% solid content w/v with a proteolytic enzyme of plant origin at pH 5 - 9 and at a temperature of 53 + 5°C under stirring for a range of from 30 minutes to 6 hours;
- b. inactivating the enzyme by heating to 95 - 100°C in a boiling water bath for 10 minutes;
- c. neutralizing the pH value of the slurry ~~adjusting the pH value of the slurry to a range between about 6 and about 7;~~ and
- d. separating solids by centrifugation and drying the resultant clarified liquor to obtain said hydrolysate.

Claim 2 (original) A process as claimed in claim 1, wherein the solid

content of the slurry is 20% w/v.

Claim 3 (previously presented) A process as claimed in claim 1, wherein the plant origin proteolytic enzyme is added to the soy flour.

Claim 4 (previously presented) A process as claimed in claim 1, wherein 0.4 - 0.6% w/w of the proteolytic enzyme is added to the soy flour.

Claim 5 (previously presented) A process as claimed in claim 1, wherein the hydrolysis is effected for a period of 3 - 4 hours.

Claim 6 (previously presented) A process as claimed in claim 1, wherein the drying is effected by freeze drying, spray drying, or drum drying.

Claims 7 – 8 (cancelled)

Claim 9 (previously presented) A process as claimed in claim 1, wherein the protein hydrolysate has 2 - 2.2g/100ml bitterness recognition threshold units.

Claim 10 (cancelled)

Claim 11 (previously presented) A process as claimed in claim 1, wherein the protein hydrolysate obtained in step (4) has 30 to 35% degree of hydrolysis, as determined by Trinitrobenzenesulphonic acid (TNBS) procedure.

Claim 12 (previously presented) A process as claimed in claim 1, wherein the protein hydrolysate obtained has a color of cream and a yield of 20 - 25% on flour basis.

Claim 13 (previously presented) A process as claimed in claim 1, wherein protein hydrolysate has 3.0 to 5.0% moisture, 8.0 to 8.5% nitrogen, and 30.0 - 35.0% degree of hydrolysis, as determined by Trinitrobenzenesulphonic acid (TNBS) procedure

Claim 14 (original) A process as claimed in claim 1, wherein the protein hydrolysate obtained has 25 - 30 trypsin inhibitor units/mg activity, 95 to 98% Nitrogen Solubility Index and 1.0 to 1.4% of salt content.

Claim 15 (original) A process as claimed in claim 1, wherein